



## COOKING SAFETY

### In The Kitchen-

Careless cooking is the #1 cause of residential fires and unattended cooking is the primary cause of kitchen fires!

- Turn pot handles away from the front of the stove and never position them over another burner
- Make sure pot holders are not too close to the stove
- **NEVER** leave cooking food unattended
- Wear short sleeves or tight-fitting long sleeves
- Shield yourself from scalding steam when lifting lids from hot pots
- Keep broilers, ovens, stove tops and exhaust ducts free from grease
- If there is a fire in the oven-Turn off the oven and keep the oven door closed
- Use an ABC fire extinguisher, baking soda or a tight-fitting pot lid, **NEVER** flour or water, to extinguish a kitchen fire

### Barbeque Pits-

#### Keep The Fire In The Pit!

When starting your barbeque use charcoal lighter fluid. **NEVER Gasoline!**

Have a fire extinguisher or charged garden hose near while the fire is burning

Use long handle barbeque tools when grilling outdoors

Check the pit frequently and use barbeque pits outdoors only

Soak the coals in water before disposing of them

The Houston Fire codes prohibits the use of barbeque pits within 10 feet of roofs, combustible walls and other combustible materials. Fines start at \$250.00 for violations

### Gas Grills-

#### Gas Grills Are NOT Foolproof!

- Check your gas connections and tank regularly. Use a light soap & water solution to check for leaks
- Make sure there are no clogged lines or burners
- **ALWAYS** have the grill open when starting the fire. The accumulation of gas can explode when exposed to flame
- If the fire does not ignite when you press the ignitor button, turn off the gas and let the remaining gas clear before restarting
- When you are finished cooking, turn off the gas at the tank and the controls
- **NEVER** store gas cylinders in your home or garage. **ALWAYS** store them outside.
- **ALWAYS** use gas grills outdoors

### Turkey Fryers-

#### Is Taste Worth The Sacrifice?

- Turkey fryers are **EXTREMELY DANGEROUS!**
- **ALWAYS** use turkey fryers outdoors away from anything that can burn
- **NEVER** use them on wooden decks or in garages
- **NEVER** leave the fryer unattended or let children or pets near the fryer
- The oil will remain dangerously hot hours after use
- **NEVER** overfill a fryer and make sure the turkey is completely thawed.
- Keep an all-purpose fire extinguisher nearby.
- **NEVER** use water to extinguish the fire.